

# NEW FOOD FLUXES - CENTRAL EAST

WINTER

## CONSERVATION

FRIDGE outside temperature 4 / 7 C° 100% USED SPACE

FREEZER frozen and packed food 50% USED SPACE -18 / -15 C°

LARDER long conservation food 70% USED SPACE 5 / 10 C°

GARDE MANGER preserves and packed food 100% USED SPACE 18 / 20 C°

## CONSERVATION

FRIDGE fresh food 100% USED SPACE 4 / 7 C°

FREEZER frozen and packed food 50% USED SPACE -18 / -15 C°

LARDER long conservation food 70% USED SPACE 5 / 10 C°

GARDE MANGER preserves and packed food 100% USED SPACE 18 / 22 C°

SUMMER

## PREPARATION



## COOKING

VENTILATION

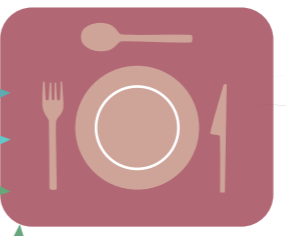
BOIL 180'

FRY 20'

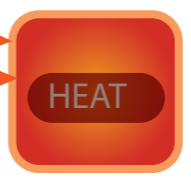
BAKE 40'

STOVE embed into cooker

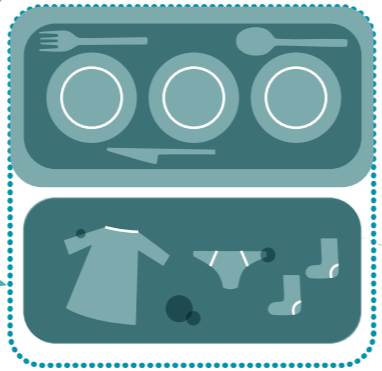
## CONSUMPTION



## HEAT



## WASHING



## GARBAGE

SOLID WASTE plastic paper glass

ORGANIC WASTE

## WC



## CHIMNEY



FOOD MARKET

FROZEN PACKED

GARDEN FRESH



dishwasher + washing machine

GREY WATER

compost

clean hot air

hot water

dirty tableware

remnant from preparation

direct consumption

direct cooking

cooked food

smoke

remnant

WINTER

SUMMER

## CHIMNEY